



# CLAUDY CLAVIEN

## Fendant

You'd be hard pressed to find a more dramatic place to grow vines than in the Valais. Situated in the broad Alpine valley carved by the Rhône river, many of the most productive vineyards are situated on the deep alluvial clays on the valley floor, but the best sites can be found on slopes climbing into the mountains. The Valais is the largest wine producing region in Switzerland, providing a third of the wine made in this small country. Protected on three sides by the Alps, this is also the driest and sunniest part of Switzerland in the summer, as well as a skiing destination in the winter - add some fantastic wine and it is no wonder anyone who visits falls for the charms of this remarkable place.

Claudy Clavier was born in the heart of the Valais to parents that owned two hectares of vines located in the hills above the village of Miège. After studying oenology at Changins, Claudy returned home and founded La Cave des Champs in 1986. Starting with his parents vineyards, he has expanded his holdings to 6 hectares. Claudy has emerged as a proponent of the Valais' indigenous grape varieties - Petite Arvine, Savagnin Blanc, Chasselas, Humagne Rouge and Cornalin. In addition to these ancient varieties he also grows Chardonnay, Muscat, Pinot Blanc, Pinot Gris, Sylvaner, Gamay, Pinot Noir, Syrah, Diolinoir and Carminoir. From his 6 ha. and 15 varieties, Claudy makes between 22-24 cuvées in each vintage so his modest cellar is run with remarkable precision.

As one travels up the Rhône Valley in Switzerland, the dense mineral texture of Chasselas in the Vaud gives way to a more ethereal expression, and by the time you reach the heart of the Valais at the cellars of Caves des Champs in Miège, it almost seems like an entirely different grape variety. Hallmarks of Claudy and his daughter Shadia's wines are their purity, grace, and captivating aromatic profiles, so it should be no surprise that their Fendant is one of the finest and most elegant mineral expressions of Chasselas in all of Switzerland.

### ORIGIN

*Switzerland*

### APPELLATION

*Valais*

### SOIL

*Clay limestone, schist*

### AGE OF VINES

*20*

### ELEVATION

*750 meters*

### VARIETIES

*Chasselas*

### FARMING

*Sustainable with organic practices*

### FERMENTATION

*Hand harvested, whole cluster pressing, fermented in stainless steel tanks*

### AGING

*6 months in tank on the lees*

